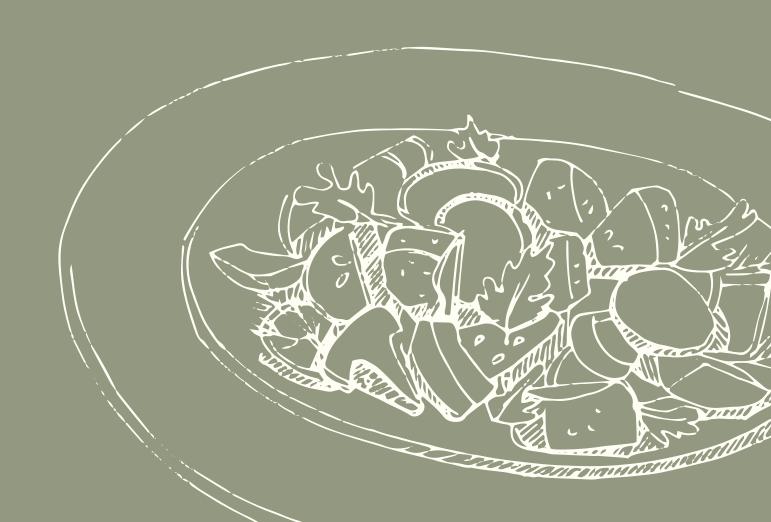
Lunch Menu



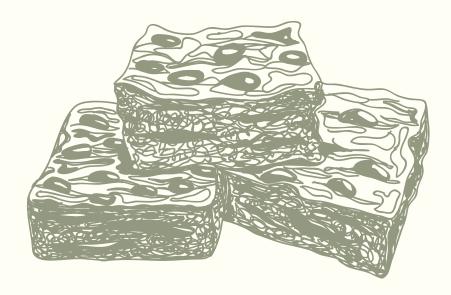


Enjoy a selection of mouth-watering dishes from our Lunch Menu:

2 courses £11.95

3 courses £13.95

Available Monday to Friday 12 noon to 5pm



Customers concerned about the presence of allergens are welcome to ask a team member for assistance when choosing their meal. (gf) Gluten free dish. All weights are approximate uncooked weights. Some fish products may contain small bones. All meals subject to availability. Menu items may vary in each of our pubs.

(v) Suitable for vegetarians. (ve) Suitable for vegans. Whilst we take great care to preserve the integrity of our vegetarian products, we must advise that these products are handled and cooked in a multi-kitchen environment. We accept all major credit and debit cards supported by a valid PIN number and cash.

06/17 - TC/HG



see details of our other pubs visit www.broadoakpubcompany.co.uk



Homemade Soup (V)

A large bowl of freshly prepared soup, served with rustic bread & butter. Please ask for today's choice.

Prawn & Smoked Salmon Salad

North Atlantic prawns and Scottish smoked salmon served on mixed leaves with Marie Rose sauce. Served with granary bread and butter.

Black Pudding and Potato Rosti

Slices of black pudding and bacon served on a potato rosti, topped with a leek and wholegrain

Hains refelats

Small Beer Battered Cod

Traditional hand battered cod served with hand cut chips, mushy peas and tartare sauce.

Ham & Free Range Egg

Home baked ham (served cold) with hand cut chips and a free range egg.

Homemade Cheese and Onion Pie (V)

Deep dish pie with mature cheddar, onions and potatoes in puff pastry. Served with hand cut chips and seasonal vegetables.

Minted Bean Salad

Chick peas, butter beans, kidney beans and garden peas in a minted dressing, served on mixed leaves. Leave plain (vegan) or add goat's cheese (V) or chicken tikka skewers.

Beef & Ale Pie

A slice of homemade pie of tender chunks of beef, mushrooms and onions cooked in one of our real ales from the bar. Served with hand cut chips, seasonal vegetables and a jug of gravy.

Small Breaded Scampi

Breaded Scottish single tail scampi, served with hand cut chips, garden peas and tartare sauce.

Jesserts weld

Sticky Toffee Pudding (gf)
Date and toffee flavoured sponge with sticky toffee sauce

Chocolate Brownie

Chocolate brownie topped with vanilla ice cream and chocolate sauce

Jce cream

Choose from a selection of Cheshire Farm ice creams made locally at Tattenhall